



RENATO RATTI

DOLCETTO D'ALBA DOC COLOMBE

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Variety: Dolcetto

1st vintage: 1969

Harvest period

Mid-end September

Vinification

Destemmed and crushed

Thermo-controlled fermentation at 28°C (82°F)

Average time of maceration around 5 days

Malolactic fermentation in November, in steel vats

Aging: few months in stainless steel tanks

Longevity media of wine

From 3 to 4 years

Tasting notes

Color ruby red with an abundance of violet reflections.

Intense bouquet with trace scents of cherry and ripe plum.

Balanced, fresh, rightly tannic, fragrant and lush, leaving a pleasantly bitter aftertaste.

Notes on wine and food pairing

Classic local every-day wine, due to its fairly fresh acidity and medium alcoholic level. A wine for all tables, particularly suited for Italian style appetizers, first courses and fresh cheeses.

